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COATED LYSOZYME PHARMACEUTICAL FOR FOOD ADDITIVE AND ITS PREPARATION**Publication Number:** 57-065171 (JP 57065171 A)**Published:** April 20, 1982**Inventors:**

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Found no english

Applicants

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translation

Application Number: 55-139879 (JP 80139879)**Filed:** October 08, 1980**International Class (IPC Edition 3):**

- A23L-003/34

JAPIO Class:

- 11.4 (AGRICULTURE--- Food Products)
- 14.5 (ORGANIC CHEMISTRY--- Microorganism Industry)

Abstract:

PURPOSE: To obtain an antiseptic and preservative of a food, by mixing a lysozyme with a molten edible fat or oil having a melting point $\geq 40^{\circ}\text{C}$, and spraying and solidifying the resultant mixture.

CONSTITUTION: An edible fat or oil, e.g. beef tallow, hardened palm oil, lecithin or beeswax, having a melting point $\geq 40^{\circ}\text{C}$, or wax or a mixture thereof is molten under heating, and a lysozyme (crystal powder or crude powder) is mixed therewith. The resultant mixture is then sprayed into a room at ordinary temperature to give a particulate coated lysozyme pharmaceutical, 80% or more of which has a particle diameter $\leq 400\text{ }\mu\text{m}$. The resultant pharmaceutical is used as an antiseptic and preservative by the addition to paste products of fish or livestock meat such as boiled fish paste of ham, boiled noodles and other kinds of food. (From: *Patent Abstracts of Japan*, Section: C, Section No. 116, Vol. 06, No. 139, Pg. 160, July 28, 1982)

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